



POTAWATOMI INN
at POKAGON STATE PARK

WELCOME



Located in Pokagon State Park on picturesque Lake James, the second largest natural lake in Indiana, the Potawatomi Inn Resort and Conference Center has always been proud to provide our guests with the best service and value in a perfect setting to conduct their meetings and conferences.

Our staff is dedicated to ensuring that each and every repast or refreshment planned for your group makes a memorable contribution to the success of your event.

The Resort offers over 10,000 square feet of meeting space, accommodating anywhere from 10 to 500 people. There are also 138 guest rooms/cabins to accommodate your guests.

The following pages provide a variety of delightful menu suggestions for all occasions, whether it be a business meeting, family reunion or banquet. If you wish to personalize an event with a custom menu or theme, our staff will be happy to work with you to explore and develop creative planning options.

Best of all, once plans are made, you are free to relax and enjoy yourself, confident in the knowledge that even the finest detail will be implemented to surpass your highest expectations.

The Potawatomi Inn Resort and Conference Center has been recognized as one of the "Top 25 Resorts in the Midwest" by Midwest Living, was runner up for the "Best Place for a Corporate Retreat" by Indiana Business Magazine's readers and was recently awarded a 2013 "Certificate of Excellence" from TripAdvisor.com.

We are confident that by selecting the Potawatomi Inn Resort and Conference Center, your group will experience their most enjoyable event ever!

~Staff of the Potawatomi Inn Resort and Conference Center

APPETIZERS

MENU HIGHLIGHTS

Table Service: Disposable (upgrades available)

Linens: Tablecloths, Skirting

Starting Price: Priced Per Item

Minimum Count: 10 People

- Select items to add to a plated or buffet meal.
- Choose a minimum of 6 items to build your own custom cocktail buffet.



HOT APPETIZERS

Buffalo Chicken Drummettes*

Served with bleu cheese dressing. \$2.50 per person

Meatballs

Topped with your choice of our house BBQ sauce
\$2.00 per person

Mini Crab Cakes*

\$3.00 per person

Spanakopita*

Spinach and Cheese in a puff pastry. \$2.50 per person

Spinach and Artichoke Dip

With pita chips. \$2.25 per person

Stuffed Mushrooms

Stuffed with Italian sausage. \$2.25 per person

Queso Dip

Served with tortilla chips. \$2.00 per person

Bacon Wrapped Shrimp *

\$4.00 per person

COLD APPETIZERS

Cheese Display

An assortment of cheeses with crackers. \$2.25 per person

Fresh Fruit Display

An assortment of seasonal fresh fruit with a yogurt dip. \$2.00 per person

Anti Pasta Display

Salami, capicola, prosciutto, peppers, olives, assorted cheeses. \$3.50 per person

Pin Wheels

Baked Ham wrapped with cream cheese, lettuce and cheese in a flour tortilla. \$1.50 per person

Shrimp Cocktail*

Served with cocktail sauce. \$4.00 per person

Vegetable Display

Assorted garden vegetables with ranch dip. \$2.00 per person

Vegetable Pizza

Our pizza crust topped with cream cheese, broccoli, cauliflower, green onions, and shredded cheese.
\$1.50 per person

*** Only available to groups of 20 or more**

Additional Details

All food and beverage items are subject to a 18% service charge and all applicable sales taxes.
This menu is available for groups of 10 or more guests.

PLATED DINNER MENU

MENU HIGHLIGHTS

Table Service: China, Flatware, Glassware
Linens: Tablecloths, Napkins, Skirting
Starting Price: \$11.99/Person and up
Minimum Count: 20 People

Entrées: Up to 2
Salads: 1
Vegetables: 1
Starches: 1
Coffee: 1
Bread: On Table



ENTREES

Choice of 2

Beef

BBQ Beef Brisket

Our slow cooked beef brisket topped with our own signature BBQ sauce. \$14.99

Swiss Steak

Braised beef stewed with tomatoes, in a mushroom sauce. \$13.99

Bistro Medallions

Two-four ounce medallions of beef topped with a cracked pepper demi-glaze. \$16.99

Seafood

Broiled Cod

Topped with a lemon butter sauce. \$15.99

Salmon w/ Mango Salsa

Flaky filet of salmon topped with a fresh mango salsa \$18.99

Grilled Shrimp

Six seasoned and grilled shrimp with a citrus vinaigrette. \$15.99

Poultry

BBQ Chicken Breast

Breast of chicken basted with our own signature BBQ sauce. \$11.99

Chicken Marsala

Sautéed breast of chicken with a mushroom Marsala wine sauce. \$12.99

Chicken Cordon Bleu

Tender breast of chicken stuffed with ham and cheese. \$13.99

Herb Roasted Chicken

Seasoned bone-in chicken oven roasted with herbs. \$13.99

Indiana State Park Inns Broasted Chicken

Hand breaded and broasted to a tender golden brown. \$13.99

Pasta

Baked Lasagna*

A rich tomato sauce with ground beef layered with cheese and lasagna noodles and baked to perfection. \$15.99

Eggplant Parmesan**

Thick, breaded eggplant with melted mozzarella cheese and tomato sauce. \$14.99

Pasta Alfredo**

Seasonal vegetables sautéed with fresh garlic, shallots, fresh herbs, in alfredo sauce and tossed with linguini.

Pork

Herb Roasted Pork Loin

Pork Loin Roasted with herbs and spices. \$14.99

Additional Details

*This entrée omits the selection of a starch.

**This entrée omits the selection of a starch and vegetables.

All food and beverage items are subject to a 18% service charge and all applicable sales taxes.
This menu is available for groups of 20 or more guests.

DINNER BUFFET SERVICE

MENU HIGHLIGHTS

Table Service: China, Flatware, Glassware
Linens: Tablecloths, Napkins, Skirting
Starting Price: \$17.99/Person and up
Minimum Count: 20 People

Entrées: 2 or 3
Salads: 1 & 1
Vegetables: 1
Starch: 1
Coffee: Station
Bread: On Buffet



ENTREES

Choice of 2 or 3

Beef

BBQ Beef Brisket

Our slow cooked beef brisket topped with our own signature BBQ sauce.

Swiss Steak

Braised beef stewed with tomatoes, in a mushroom sauce.

Roast Beef

Sliced roast of beef in a mushroom au jus.

Pasta

Baked Lasagna

A rich tomato sauce with ground beef layered with cheese and lasagna noodles and baked to perfection.

Eggplant Parmesan

Thick, breaded eggplant with melted mozzarella cheese and tomato sauce.

Pasta Alfredo

Seasonal vegetables sautéed with fresh garlic, shallots, fresh herbs, in alfredo sauce and tossed with linguini.

Poultry

BBQ Chicken Breast

A breast of chicken basted with our own signature BBQ sauce.

Chicken Marsala

Sautéed breast of chicken with a mushroom Marsala wine sauce.

Chicken Cordon Bleu

Tender breast of chicken stuffed with ham and cheese.

Herb Roasted Chicken

Seasoned bone-in chicken oven roasted with herbs.

Indiana State Park Inns Broasted Chicken

Hand breaded and broasted to a tender golden brown.
Additional \$1.00 per person.

Pork

Baked Ham

Smoked ham pre-sliced.

Pulled Pork

Our slow roasted pulled pork with our house BBQ sauce.

Herb Roasted Pork Loin

Pork Loin Roasted with herbs and spices.

Carving Station Groups 50+

Carved Breast of Turkey

Served with a cranberry relish and Honey Dijonnaise.
Additional \$1.00 per person.

Carved Ham

Additional \$1.00 per person.

Carved Prime Rib

Served with horseradish sauce and au jus.
Market Price

Carved Beef Tenderloin

Served with horseradish sauce.
Market Price

Additional Details

Two Entrees: \$17.99 per person
Three Entrees: \$21.99 per person

All food and beverage items are subject to a 18% service charge and all applicable sales taxes.
This menu is available for groups of 20 or more guests. Carving stations require a minimum of 50 people.

SALADS, STARCHES AND VEGETABLES



SALADS

Choice of 1

Standard

House Salad

Iceberg lettuce mixed with carrots and red cabbage topped with tomato, cucumber, red onion and croutons. Served with two dressings.

Caesar Salad

Romaine lettuce tossed with shredded parmesan cheese, red onion seasoned croutons and Caesar dressing.

Premium

Potawatomi Wedge Salad

Wedge salad with crumbled bleu cheese, pecans, dried cranberries and a tangy vinaigrette dressing.

Additional \$2.00

VEGETABLES

Choice of 1

Standard

Grilled Zucchini and Squash

Curried Carrots with Pecans

Corn

Broccoli

Fresh Grilled Green Beans

Premium

Grilled Asparagus

Additional \$1.00

Bacon & Bleu Brussel Sprouts

Additional \$1.00

BUFFET SALADS

Choice of 1

Pasta Salad

Cole Slaw

Fruit Salad

Fresh seasonal fruit chopped and mixed.

Tomato and Mozzarella

Caprese salad

Additional \$1.00

STARCHES

Choice of 1

Standard

Mashed Potatoes

Served with a rich brown gravy.

Roasted Potatoes

Au Gratin Potatoes

Wild Rice

Premium

Mac-n-Cheese

Additional \$1.00

Tri-Colored Roasted Potatoes

Sweet, Golden, and Red Potatoes

Additional \$1.00

Hasselbeck Sweet Potato

Additional \$1.00

Roasted Smashed Potatoes with herb butter

Additional \$1.00

Additional Details

Some items may be subject to seasonal availability.
Some items may not be available based on the number of people to be served.

All food and beverage items are subject to a 18% service charge and all applicable sales taxes.

THEMED DINNER BUFFETS

MENU HIGHLIGHTS

Table Service: China, Flatware, Glassware
Linens: Tablecloths, Napkins, Skirting

Starting Price: \$18.99/Person and up
Minimum Count: 20 People

Entrées: See below
Salads: See below
Vegetables: See below
Starches: See below
Coffee: Station
Bread: On Buffet



ITALIAN BUFFET

Entrees

Parmesan Crusted Chicken

Lightly breaded breast of chicken topped with a rich marinara sauce and melted cheese.

Baked Lasagna

Layers of beef, red sauce, cheese and noodles

Pasta Alfredo

Sides

Roasted Potatoes

Grilled Green Beans

Grilled Zucchini and Squash

Italian Salad

Iceberg lettuce tossed with tomatoes, red onion, black olives, banana peppers, parmesan cheese and Italian dressing.

Garlic Bread

Dessert

choice of 1

Tiramisu Cake

Gelato

Cannoli

\$18.99 per person

HEARTLAND BUFFET

Entrees

Indiana State Park Inns

Broasted Chicken

Hand breaded and broasted to a tender golden brown.

Herb Roasted Pork Loin

Pork Loin Roasted with herbs and spices.

Roast Beef

Sliced roast of beef in a mushroom au jus.

Sides

Mashed Potatoes

Served with a rich brown gravy.

Corn

Broccoli

House Salad

Fresh Baked Rolls

Dessert

Seasonal Fruit Cobbler

Chef's choice Fruit Cobbler served warm.

\$22.99 per person

Additional Details

Substitutions to the menus above may result in a change in pricing.

All food and beverage items are subject to a 18% service charge and all applicable sales taxes.
This menu is available for groups of 20 or more guests.

THEMED DINNER BUFFETS

MENU HIGHLIGHTS

Table Service: China, Flatware, Glassware
Linens: Tablecloths, Napkins, Skirting
Starting Price: \$18.99/Person and up
Minimum Count: 20 People

Entrées: See below
Salads: See below
Vegetables: See below
Starches: See below
Coffee: Station
Bread: On Buffet



WESTERN BUFFET

Entrees

Grilled Chicken Breast

Beef Brisket

Pulled Pork

Sides

Mac-N-Cheese

Grilled Zucchini and Squash

Baked Beans

House Salad

Corn Bread

Dessert

Texas Sheet Cake

Rich dense chocolate cake with chocolate frosting.

Cowboy Bark

\$18.99 per person

Additional Details

SOUTH OF THE BORDER BUFFET

Entrees

Seasoned Shredded Chicken

Taco Meat

Carne Asada

Sides

Cilantro Lime Rice

Refried Beans

Warm Tortillas ; Soft and Hard

Queso Dip with Tortilla Chips

Toppings include: Lettuce, Tomatoes, Jalapenos, Shredded Cheese, Guacamole, Salsa, Sour Cream, Pico De gallo

Dessert-choice of 1

Tres Leches Cake with Strawberries

Churros Dipped in Chocolate

\$17.99 per person

Substitutions to the menus above may result in a change in pricing.

All food and beverage items are subject to a 18% service charge and all applicable sales taxes.
This menu is available for groups of 20 or more guests.

LUNCHEON BUFFETS

MENU HIGHLIGHTS

Table Service: China, Flatware, Glassware
Linens: Tablecloths, Napkins, Skirting

Starting Price: \$13.99 Per Person
Minimum Count: 15 People

Entrées: 2
Salads: See below
Vegetables: See below
Starches: See below
Coffee: Station
Bread: On Buffet



ENTRÉES

Choice of 2

Beef

BBQ Beef Brisket

Our slow cooked beef brisket topped with our own signature BBQ sauce.

Chicken

BBQ Chicken Breast

A breast of chicken basted with our own signature BBQ sauce.

Pork

Pulled Pork

Our slow roasted pulled pork smothered with our house BBQ sauce.

Pasta

Eggplant Parmesan

Thick, breaded eggplant with melted mozzarella cheese and tomato sauce.

Pasta Alfredo

Seasonal vegetables sautéed with fresh garlic, shallots, fresh herbs, in alfredo sauce and tossed with linguini.

SIDE DISHES

Choice of 3

House Salad

Iceberg lettuce mixed with carrots and red cabbage topped with tomato, cucumber, red onion and croutons. Served with two dressings.

Pasta Salad

Pasta with vegetables, tossed in Italian dressing.

Cole Slaw

Shredded cabbage and carrots combined with our own cole slaw dressing.

Fruit Salad

Fresh seasonal fruit chopped and mixed.

Mashed Potatoes

Served with a rich brown gravy.

Roasted Potatoes

Red potatoes seasoned and oven roasted.

Au Gratin Potatoes

Sliced potatoes in a creamy cheese sauce.

California Blend

Broccoli, cauliflower and carrots.

Curried Carrots with Pecans

Corn

Steamed

DESSERT

Seasonal Cobbler

Chef's choice

Additional Details

Luncheons are available from 10 a.m. to 2 p.m.

All food and beverage items are subject to a 18% service charge and all applicable sales taxes.
This menu is available for groups of 15 or more guests.

LUNCHEON THEMED BUFFETS

MENU HIGHLIGHTS

Table Service: China, Flatware, Glassware
Linens: Tablecloths, Napkins, Skirting

Starting Price: \$12.99/Person and up
Minimum Count: 15 People

Entrées: See below
Salads: See below
Vegetables: See below
Starches: See below
Coffee: Station
Bread: On Buffet



DELI BUFFET

Entrees

Smoked Ham

Turkey Breast

Roast Beef

**American & Swiss Cheese
Lettuce, Tomato, Onions & Pickles
Assorted Breads**

Sides

Potato Salad

Pasta Salad

Baked Beans

Hot Chips

Cole Slaw

Fresh Fruit Salad
Fresh seasonal fruit chopped and mixed.

Soup of the Day

Dessert

Fresh Baked Cookies & Brownies

\$12.99 per person

BACKYARD COOKOUT

Entrees

BBQ Chicken Breast

Grilled Hamburgers

Hotdogs

Bratwurst

Sides

Potato Salad

Baked Beans

Hot Chips

Cole Slaw

Fresh Fruit Salad
Fresh seasonal fruit chopped and mixed.

Dessert

Seasonal Fruit Crisp
Chef's choice crisp, served warm.

\$15.99 per person

Additional Details

Luncheons are available from 10 a.m. to 2 p.m.

All food and beverage items are subject to a 18% service charge and all applicable sales taxes.
This menu is available for groups of 15 or more guests.

ALA CARTE DESSERTS



ASSORTED DESSERTS

Cakes

Texas Sheet Cake

Made from scratch. \$2.50 per person

Carrot Cake

A dense moist cake with cream cheese frosting. \$2.50 per person

Cheesecake with Assorted Topping

An Indiana Inn's staple, a moist white cake topped with a caramel, pecan and coconut topping. \$2.95 per person

Pies

Seasonal Fruit Pies

Apple, Cherry and Blueberry \$2.00 per person

Pecan Pie

Nothing compares to the rich flavor of crunchy pecans and a flaky crust. \$2.50 per person

Sugar Cream Pie

What Indiana Inn's menu could be complete without it. \$2.50 per person

Crisps & Cobblers

Seasonal Fruit Crisp

Apple, Cherry, Blueberry or Peach baked with a cinnamon streusel topping. \$2.50 per person

Seasonal Fruit Cobbler

Apple, Cherry, Blueberry or Peach baked with a moist cake topping. \$2.50 per person

Vanilla Ice Cream

Nothing goes better than a scoop of rich vanilla ice cream on top of our crisps or cobblers. \$1.00 per person

DESSERT BAR

Choice of 4

Standard

Choice of 2

Brownie Bites

Cheesecake Shooters

Crème Puffs with Caramel and Chocolate Sauce

Assorted Cake Bites

\$6.95 per person

Premium

Choice of 2

Mini Flan

Lemon Bars

Mini Fruit Tarts

Assorted Cream Filled Cannoli

SUNDAE BAR



The Chocolate Shoppe Super Premium Ice Cream

French Vanilla, Zanzibar (Chocolate) and a surprise flavor.

Assorted Toppings

Chocolate Chips, Sprinkles, Nuts, Whipped Cream and Cherries.

\$6.95 per person

Additional Details

All food and beverage items are subject to a 18% service charge and all applicable sales taxes.

BREAKFAST MENU

MENU HIGHLIGHTS

Table Service: China, Flatware, Glassware
Linens: Tablecloths, Napkins, Skirting

Starting Price: \$7.95/Person and up
Minimum Count: 15 People



BREAKFAST BUFFETS

Continental

Assorted Breakfast Pastries

Chef's choice of assorted fruit Danish, cinnamon rolls, assorted muffins and coffee cake.

Fresh Fruit Display

An assortment of seasonal fresh fruit with a yogurt dip.

Beverages

Orange juice and coffee are included.

\$7.95 per person

Potawatomi Special

Scrambled Eggs

Soft scrambled eggs.

Hash Brown Casserole

Hash brown potatoes with onions, sour cream and cheese, baked to a golden brown.

Bacon

Crisp premium sliced bacon

Ham

Sliced country style ham.

Sausage Gravy & Biscuits

Our own sausage gravy with fresh from the oven biscuits.

Assorted Breakfast Pastries

Chef's choice of assorted fruit Danish, cinnamon rolls, assorted muffins and coffee cake.

Beverages

Orange juice and coffee are included.

\$11.95 per person

PLATED BREAKFAST

All American

Scrambled Eggs

Crisp Bacon

Hash Browns

Buttermilk Biscuit

Beverages

Orange juice and coffee are included.

\$9.95 per person

Cinnamon French Toast

Two Slices of Cinnamon French Toast

Two Slices of Bacon

One Sausage Link

Side of Fresh Fruit

Beverages

Orange juice and coffee are included.

\$9.95 per person

Rise & Shine

Breakfast Sandwich

Egg, ham and cheese on an English muffin.

Side of Fresh Fruit

Beverages

Orange juice and coffee are included.

\$7.95 per person

Additional Details

Add an oatmeal bar with dried fruit, nuts and brown sugar; to any breakfast entrée for only \$1.00 per person.
Add a chef attended omelet station to any breakfast entrée for only \$2.00 per person. (groups 30+ only)

All food and beverage items are subject to a 18% service charge and all applicable sales taxes.
This menu is available for groups of 15 or more guests.

ALA CART OPTIONS & SNACK PACKAGES



BREAKFAST

Pastries

Chef's choice of Danish, muffins and cinnamon rolls.
\$18 / Dozen

Bagels & Cream Cheese

\$18 / Dozen

Whole Fresh Fruit

Assortment of Apples, Oranges and Bananas.
\$1.50 / Piece

Fresh Fruit

Assorted seasonal cut fresh fruit. \$3.50 / Person

Assorted Yogurt

Assorted flavored yogurt. \$2.50 / Each

Granola Bars

\$2 per Bar

BEVERAGES

Assorted Canned Pepsi Products

Pepsi, Diet Pepsi, Sierra Mist \$2.50 / Each

Lemonade or Ice Tea

Fresh made daily. \$12 / Gallon

Coffee

Regular or decaffeinated coffee. \$15 / Gallon

Additional Details

TIME FOR A SNACK

Snack Attack

Snack mix, mixed nuts, pretzels and potato chips.
\$4.95 per person

Afternoon Delight

Assorted fresh baked cookies with assorted whole fruit. \$5.95 per person

Every Day is Sundae

Premium vanilla and chocolate ice cream with assorted toppings. \$5.95 per person

Going to the Movies

Buttery Fresh Popcorn, Traditional Theater Candy, Nachos, Hot Cheese & Jalapenos and Regular & Diet Soda. \$9.50 per person

Milk & Cookies

Assorted Fresh Baked Cookies and Milk (2% & Skim). \$6.95 per person

ALA CARTE SNACKING

Fresh Made House Chips

Our own made to order potato chips. \$8.95 / Pound

Pretzels

\$8.95 / Pound

Cookies

Assorted fresh baked cookies. \$18 / Dozen

Double Fudge Brownies

\$22 per Dozen

All food and beverage items are subject to a 18% service charge and all applicable sales taxes.

ALA CARTE BEVERAGE OPTIONS

MENU HIGHLIGHTS

Service Ware: Plastic

Maximum Time: 5 Hours / Close by 12 a.m.

Set-Up Fee: \$150.00

Security Fee: \$225.00 (For Events of 200 People or More)



CASH BEVERAGE OPTION:

Your guests will be charged for their choice of beverage.

HOST BEVERAGE OPTION:

The Potawatomi Inn's beverage servers will notate all beverages served as well as the number bottles of wine opened and the number of kegs used. Keg beer is not pro-rated and will be charged if tapped.

COMBINATION BEVERAGE OPTION:

If you would like, you may choose to offer some items to your guests in the form of a host bar while having some items offered on a cash basis. For example, you may choose to provide keg beer, wine and pop to your guest at no charge while leaving mixed drinks as cash.

SET-UP FEE:

There will be a set-up fee of \$150.00 charged for any cash or host bar which is good for 5 hours of service.

BEVERAGE POLICIES:

- All host beverage sales are subject to 18% service charge and all applicable sales taxes.
- Guests must be 21 years of age, I.D. required, or older to be served alcohol.
- The Potawatomi Inn reserves the right to refuse beverage service to any guest at the Potawatomi Inn's discretion.
- The Potawatomi Inn reserves the right to close down beverage service at the Potawatomi Inn's discretion.
- All beverage service must conclude by 12 A.M.
- The Potawatomi Inn is the only licensed authority to sell and serve alcoholic beverages for consumption at the Potawatomi Inn. Therefore, guests are not allowed to bring alcoholic beverages into banquet rooms or other public areas.
- Indiana State Park Inn Policy does not allow alcoholic beverages purchased at the Inn to leave the Inn.
- Any items charged as a "per person" basis will be charged based on the guaranteed minimum count due 14 business days before the event, or the actual count whichever is greater.
- The Potawatomi Inn provides beverage servers for any function in which beverage service is requested at no additional cost. The number of servers is at the discretion of the Potawatomi Inn.
- Prices are subject to change without notice. Prices are not guaranteed until 30 days before date of function.
- Any special orders for liquor, beer or wine will be charged for 100% of the amount ordered.
- Prices include all mixers, soda, ice, garnishes and disposable beverage ware.
- Product availability is subject to change without notice.
- The Potawatomi Inn, without exception, will enforce all local, state and federal laws.

Additional Details

LIQUOR

VODKA, GIN, RUM, SCOTCH, BOURBON, WHISKEY, TEQUILA, CORDIALS

CALL LEVEL; \$5 DRINK

- PINNICAL JIM BEAM, JOSE CUERVO, CUTTY SHARK

PREMIUM LEVEL; \$6 DRINK

- CAPTAIN MORGAN, GREY GOOSE, ABSOLUT, TANQUERAY, JACK DANIELS, DEWAR'S, HORNITOS

BEER

DOMESTIC BOTTLED BEER; \$3.50 BOTTLE

- Budweiser, Miller, Coors Lite, etc...

PREMIUM BOTTLED BEER; \$4.50 BOTTLE

- Sam Adams, Heineken, Amstel etc...

KEG BEER; \$275 KEG

Domestic keg beers are available, brands include Budweiser, Bud Light, Coors Light and Miller Lite.

- Other brands available, call for pricing.
- Customer will be charged for the number of kegs ordered. Inn will have, on hand, 1 keg above what is ordered, brand of beer is not guaranteed.
- Kegs are not pro-rated.

WINE

HOUSE WINE; \$5 GLASS/\$22 BOTTLE

- Chardonnay, Cabernet Sauvignon, Merlot, Moscotto, White Zinfandel, etc...

CHAMPAGNE

\$22 PER BOTTLE

SPARKLING GRAPE JUICE; \$10 BOTTLE

SOFT DRINKS

\$2 EACH / \$1.50 PER PERSON UNLIMITED

Your guests may choose from Pepsi, Diet Pepsi, Sierra Mist and Mountain Dew.

All food and beverage items are subject to a 18% service charge and all applicable sales taxes.
Prices are guaranteed 30 day prior to your function.

BEVERAGE PACKAGE OPTIONS

MENU HIGHLIGHTS

Service Ware: Plastic

Maximum Time: 5 Hours / Close by 12 a.m.

Set-Up Fee: \$150.00

Security Fee: \$225.00 (For Events of 200 People or More)



The Potawatomi Inn is proud to offer our customers the option of a complete beverage package. These packages offer full beverage services to your guests and allowing you, the host, to accurately budget your function. Package prices include all set-up fees and beverage servers.

UPGRADES / ADD-ONS AVAILABLE:

- Champagne / Sparkling Grape Juice Toast
- Bottled Beer

SALES TAX:

All package prices are subject to sales tax.

SERVICE CHARGE:

All package prices are subject to a 18% service charge.

GUEST COUNT:

Complete beverage service packages will be charged based on the guaranteed minimum count due 14 business days before the event or the actual count whichever is greater.

BEVERAGE POLICIES:

- Guests must be 21 years of age, I.D. required, or older to be served alcohol.
- The Potawatomi Inn reserves the right to refuse beverage service to any guest at the Potawatomi Inn's discretion.
- The Potawatomi Inn reserves the right to close down beverage service at the Potawatomi Inn's discretion.
- All beverage service must conclude by 12 A.M.
- The Potawatomi Inn is the only licensed authority to sell and serve alcoholic beverages for consumption at the Potawatomi Inn. Therefore, guests are not allowed to bring alcoholic beverages onto our licensed premise.
- Indiana State Park Inns policy does not allow alcoholic beverages to leave the Potawatomi Inn.
- The number of servers is at the discretion of the Potawatomi Inn.
- Prices are subject to change without notice. Prices are not guaranteed until 30 days before date of function.
- Prices include all mixers, soda, ice, garnishes and disposable beverage ware.
- Product availability is subject to change without notice.
- The Potawatomi Inn, without exception, will enforce all local, state and federal laws.

Additional Details

BEER AND WINE

BEER:

Domestic keg beer to be chosen by the Inn.

WINE:

House brand

\$16 PER PERSON FOR 4 HOURS

\$2 PER PERSON FOR AN ADDITIONAL HOUR

JIMMERSON PACKAGE

LIQUOR:

Well level brands.

BEER:

Domestic keg beer to be chosen by the Inn.

WINE:

House brand

\$18 PER PERSON FOR 4 HOURS

\$2 PER PERSON FOR AN ADDITIONAL HOUR

SNOW PACKAGE

LIQUOR:

Call level brands.

BEER:

Domestic keg beer to be chosen by the Inn.

WINE:

House brand

\$22 PER PERSON FOR 4 HOURS

\$3 PER PERSON FOR AN ADDITIONAL HOUR

JAMES PACKAGE

LIQUOR:

Call and Premium level brands.

BEER:

Domestic keg beer to be chosen by the Inn.

WINE:

House brand

\$30 PER PERSON FOR 4 HOURS

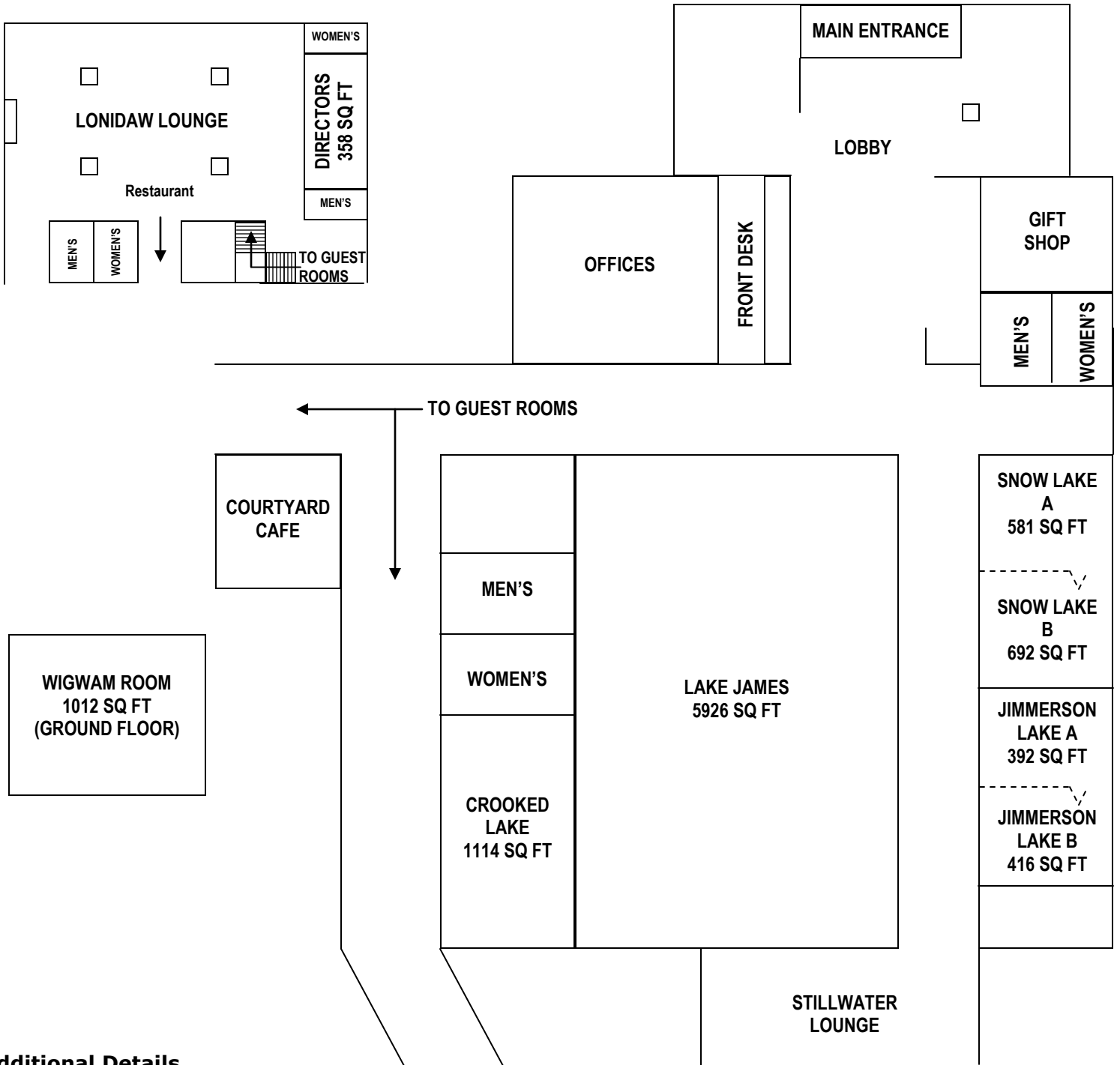
\$4 PER PERSON FOR AN ADDITIONAL HOUR

All food and beverage items are subject to a 18% service charge and all applicable sales taxes.
Prices are guaranteed 30 day prior to your function.

CONFERENCE CENTER FLOOR PLAN

HOTEL HIGHLIGHTS

- 123 Guest Rooms & 3 Inn Suites
- 8 Historic Cabins & 4 Cabin Suites
- 10,000+ Square Feet of Meeting Space
- 9 Various Sized Meeting Rooms
- Indoor Pool/Spa Tub/Sauna
- Library
- Game Room
- Guest Laundry
- Exercise Room
- TV Lounge
- Gift Shop



Additional Details

Floor plan is not to scale and is only meant for informational purposes.

All food and beverage items are subject to a 18% service charge and all applicable sales taxes.

ROOM CAPACITIES



Meeting Room	Theater	Classroom	Conference	Reception	Dining	Dinner/Dance	U-Shape	Width (Ft)	Length (Ft)	Total Sq. Ft.	Daily Pricing
Lake James	500	150	N/A	400	400	400	N/A	56'	105'	5926	\$1,400-2,000
Snow Lake	100	60	36	80	80	50	65*	23.5'	53.5'	1273	\$325
A	40	30	20	40	40	20	20*	23.5'	24.5'	581	\$175
B	60	30	20	40	40	20	30*	23.5'	29.5'	692	\$175
Crooked Lake	100	60	36	80	80	50	65*	23.5'	47'	1114	\$325
Jimmerson	50	25	20	40	40	20	25*	23.5'	35	808	\$200
A	25	16	12	20	20	N/A	24*	23.5'	17	392	\$125
B	25	16	12	20	20	N/A	24*	23.5'	18	416	\$125
Stillwater	30	20	12	40	40	N/A	N/A	22.5'	17'	382	\$175
Wig Wam	60	30	28	50	50	30	30*	26.5'	38.5'	1012	\$225
Directors	N/A	N/A	10	N/A	10	N/A	N/A	13'	27.5'	358	\$125
Sun Deck	-	-	-	-	-	-	-	-	-	-	\$400

* Seating
Inside/Outside

Total Sq. Ft. 10,873

Theater Style 	Classroom Style 	Conference Style 	U-Shape
Reception/Dinner Dance Round Tables 		Dining Banquet Tables 	

Additional Details

Maximum capacities may not allow for such things as dance floors, buffet tables, bar service, presentation tables and other such items. Please contact the sales department for more information on room set-up.

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POTAWATOMI INN POLICIES

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Guaranteed Number

Potawatomi Inn Resort and Conference Center must receive a guaranteed number no later than 14 days prior to the date of the scheduled banquet, the number may increase after that date, but cannot decrease. Any increase after 14 days will become the new guaranteed number and cannot decrease from that point. If no final number is received, the number indicated on the original agreement will be considered the correct number. If additional meals are served, they will be charged at the quoted price. Payment for any events is due 7 days prior to the event.

Alcoholic Beverages

Potawatomi Inn Resort and Conference Center liquor license requires that all alcoholic beverages be dispensed by the Inn's employees and bartenders. All bar service must conclude no later than 12:00 a.m. Alcoholic beverage service may be denied to those who appear to be intoxicated and/or can not provide proper identification to show proof of age. Please note that the Inn follows all rules and laws as established by the Indiana Alcoholic Beverage Commission. Individuals not acting responsibly at an event will be asked to leave the premises. Potawatomi Inn reserves the right to close the Bar Service if group is not acting responsibly. **NO** Alcoholic beverage can be removed from the Inn per Indiana State Park Inns policy. There will be a Security Charge of \$225.00 assessed to groups over 200, serving liquor for their event.

Food And Beverages

It is the policy of Potawatomi Inn that all food, non-alcoholic and alcoholic beverages must be purchased from the Inn and may not be brought into banquet rooms from outside sources. It is the Inn's policy not to allow any non-consumed food or beverage items to leave the premises.

Meeting Room Assignments

The Inn assigns Meeting Rooms according to the anticipated number of guests. Should the number of guests increase or decrease, the Inn reserves the right to reassign meeting rooms accordingly. **All music and alcohol service must end by midnight and room vacated no later than 1:00 am.** Fireworks, fog, glitter or confetti are not allowed in the State Park or Potawatomi Inn. Decorations may not deface any of the property. Candles can be used as centerpieces but the flame must be contained. Any damage to the meeting room facade, linens and/or equipment will be charged to the group that inhabits the meeting space.

Prices

All Guestrooms are subject to State and County taxes, which are currently at 12%. Meeting Rooms are subject to 7% Sales Tax. According to Indiana Tax Bulletin #10 Non-Profit groups are **NOT** Tax-Exempt for overnight room or food ordered. They are **ONLY** Tax- Exempt on meeting room rental.

Items Rented From Outside Vendors By The Booking Party

Potawatomi Inn is not responsible for items rented from outside vendors, i.e. electronic equipment, furniture or decorations to be used during any wedding ceremonies, parties, dances or banquets. The booking party needs to make arrangements for setting up, storing and returning all such rented items. All such items are to be removed at the end of the event unless prior arrangements have been made with the Sales Office and proof of insurance has been filed.

Additional Details

(Continued on Next Page)

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POTAWATOMI INN POLICIES

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Lost, Damaged or Stolen Merchandise

Potawatomi Inn assumes no responsibility for lost or stolen items in any area of the facility. Compensation for any lost, damaged or stolen merchandise belonging to Potawatomi Inn will be the responsibility of the booking party.

Vendor Permits

The Potawatomi Inn reserves the right to approve any vendor selling merchandise while on property. A vendor permit is required and can be obtained by applying to the State of Indiana. Applications are available through the Sales Office. Proof of insurance must be provided and kept on file in the sales office.

Deposit/Payment

The Inn requires a 50% advance deposit at time of booking along with a signed confirmation. The Remaining balance of the meeting room is due in 30 days. The full payment of the balance due 7 days prior to the function. All individual guest rooms must have a deposit equal to the first night's lodging cost. Group room blocks will be notified of the amount of deposit needed to hold rooms. Functions will not be confirmed until the Sales Office receives the signed confirmation with deposit. Any incidental charges must be paid at the conclusion of your event. Any accounts to be billed must be established through the Sales office in advance of the event. All no shows will be billed to the master account for the first night's stay.

Pricing

The hotel and restaurant cannot guarantee prices beyond 90 days prior to arrival. Prices do not include a service charge or tax. Room rates are established at time of booking and will be outlined on the Banquet Confirmations. Current menu pricing will be communicated when menu selections are made, but not prior to 90 days of the event.

Cancellation Policy -- Meeting Rooms/Banquets/Meals/Room Blocks

Potawatomi Inn reserves the right to assess a cancellation charge on all functions confirmed and then canceled. If canceled minimum 180 days in advance, no cancellation fee; 180 to 90 days in advance, 50% of deposit will be retained; 90 to 30 days, 75% of deposit will be retained, 30 days or less, 100% of deposit will be retained.

Cancellation Policy - Overnight Rooms

Potawatomi Inn will adhere to requiring all individual room cancellations 4 days in advance to avoid any charges. Group rooms canceled less than 30 days prior to the event will be assessed the charge of the first night's stay.

Rooming List

A completed rooming list is required 30 days prior to arrival. Any additional rooms blocked and not assigned on the rooming list will be released for sale to the general public at this time. Check-in time is 4:00pm. We cannot guarantee early check-in. Guest will be accommodated as rooms become available. Check-out is 12:00 noon.

Additional Details

(Continued from Previous Page)

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